

AMENDMENTS TO THE SPECIFICATION

Please replace the abstract with the following amended abstract. A substitute Abstract page is attached hereto.

~~A merchandiser and method for displaying and warming previously baked dough products, such as cookies, under controlled drying conditions, including an enclosure having one or more wall members that define an interior space, with at least a portion of one of the wall members being transparent, an aperture for access into the interior space, at least one support surface for supporting one or more previously baked dough products that contain a predetermined average moisture level therein, and at least one mounting structure associated with the enclosure for mounting and positioning each support surface at a user accessible location in the interior space of the enclosure, and a heat source for providing heated air in the enclosure wherein the support surface contacts at least a portion of the previously baked products so that those portions are shielded from direct contact with the heated air such that the drying of moisture in the baked products is controlled to maintain the organoleptic and/or texture properties of the products at essentially the same level as those of freshly baked products for a period of at least about 2 hours.~~

--A baked cookie having a dual texture in a central portion and an outer portion arranged about the central portion, the central portion representing the innermost 33 to 66% of the area or volume of the baked cookie while the outer portion represents the outermost 17 to 33% of the area or volume of the baked cookie, and having an average moisture level of about 6.5 to 10 weight percent water moisture after baking. The cookie maintains its dual texture and average moisture level for at least about 2 to 8 hours after baking and during warming in an enclosure for display to a plurality of consumers.--